INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

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N.C.A. Activities Featured in Trade Association Text Book

The National Canners Association is cited several times in a new text book entitled "Trade Association Industrial Research," just issued by the Department of Commerce. The 64-page booklet is described by H. B. McCoy, Director of the Office of Domestic Commerce, as a study of how trade associations carry on their technical and scientific research in industry-wide problems.

Written and edited by Gustav E. Larson of ODC's Trade Association Division, it describes how associations finance research; select technical committees and decide on projects; coordinate and supervise research programs; and disseminate findings to their respective industries.

The size, character, history and type of research undertaken by N.C.A. are shown in the first chapter of the book accompanied by the statement: "N.C.A.'s Washington Laboratory was among the first to be established by an association to study the common problems of an industry."

In its section entitled, "Benefits of Association Scientific and Technical Activities," the book states that:

"Back of the present popularity of canned foods (*Please turn to page* 250)

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President Howard T. Cumming sailed with his wife and daughter from New York, June 25, on the *S. S. Parthia*, for a one-month tour of Scotland, where the family will visit relatives. They will return from Liverpool, sailing August 6.

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June 1 distributor stocks of the Bureau of the Census begin on page 248.

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The Association mailed to all canners this week the text of a recent amendment to the Rules of Arbitration. With the mailing, the Association enclosed membership lists of the Joint Arbitration Boards, which are located in over 60 of the principal cities of the United States, and an analytical and historical review entitled "Why Arbitration?"

Heavy Volume of Requests for Convention Rooms

A tally made at N.C.A. offices 12 days after distribution of the convention reservation blanks reveals that a much larger percentage of members have sent in requests for rooms for the 1949 Canners Convention than at the equivalent time last year. With them have come a large number of requests by members that their canned food brokers be furnished with room reservation blanks. Altogether, at this early date, the returns indicate a gratifying interest in next year's convention, scheduled for Atlantic City, January 14 to 20, 1949. Canner members who have not written in will find it advantageous not to delay too long, so that room reservations may be made and confirmed at an early date. The reservation forms which were mailed on June 11 contain space for canners to indicate their preferences for room reservations for their firms. Canners also should submit lists of their brokers to whom they wish N.C.A. to forward (See *Convention Room Requests*, page 250)

New USES Alien Labor Service May Fail for Lack of Funds

In its effort on the closing day of its past session to approve an authorization and appropriation to enable the United States Employment Service to recruit and transport foreign agricultural workers, Congress appropriated funds on the basis of a proposed amendment to the enabling legislation, S. 2767, which was not approved in the form anticipated. The failure to adopt the proposed amendment may work to defeat the total effort and make unusable the $1,000,000 revolving fund out of which USES was to pay transportation costs. The enabling legislation was passed by the Senate on June 12 in the same form as it had been introduced. Section 1 of the bill authorized an appropriation for USES administrative costs of (See *Farm Placement Service*, page 245)

FDA Issues Final Canned Shrimp Fill of Container

The Federal Security Agency, Food and Drug Administration, published in the *Federal Register* of June 23, 1948, the final order on fill of container for canned shrimp. A tentative order was issued on August 7, 1947, following which exceptions to the proposed order were filed by the industry. The final order, it is stated, takes into consideration the industry's statement of exceptions. Copies of the final order were mailed by the Fishery Products Division to all shrimp canner members, and additional copies are available on request addressed to the Division.

CONGRESS

Adjournment

With the adjournment of the 80th Congress, all bills which failed of enactment are dead, and cannot be considered by the 81st Congress unless re-introduced. Similarly, reports by committees will be of no significance in the legislative process of the 81st Congress. However, if the 80th Congress is convened again for a special session before next January, it may consider bills in their status as of adjournment June 20.

Among measures which failed of enactment was the Pepper marketing orders bill, S. 2173.

The resolution for adjournment permits the majority party to reassemble Congress "whenever the public interest shall warrant it." The President may convene Congress at any time.

Price Support Legislation

After the Senate and House had reached an apparent deadlock over what form of price support legislation should become effective next January 1, Congress compromised in the closing hours of its final session and passed legislation extending present price supports through December 31, 1949, and effectuating the new parity price formula contained in the Aiken long-range bill after that date.

The House had voted on June 12 to continue present price supports through June 30, 1950. This legislation would have supported prices of certain "basic commodities"—cotton, wheat, corn, tobacco, rice and peanuts—at from 60 to 90 percent of parity, and milk, hogs, poultry, eggs and Irish potatoes at 90 percent. It also would have permitted support of nonbasic commodities subject to the availability of funds.

The Senate, however, adopted the Aiken long-range bill on June 17 after adopting extensive amendments, one of which contained special language directing price support operations covering perishable commodities under certain conditions when funds are available. As finally approved by the upper chamber, the Aiken bill would have established a 10-year sliding average parity base, and would have provided price support for corn, cotton, rice, wheat, peanuts and potatoes at from 60 to 90 percent of parity, and for tobacco and wool at 90 percent of parity.

In addition, the Aiken bill would have provided price support up to 90 percent of parity for all other commodities at the discretion of the Secretary of Agriculture, and subject to availability of funds.

Senate and House conferees were deadlocked for two days in attempts to compromise these two programs. The compromise continues the present program for one year, and activates the Senate formula thereafter. It was passed at 6 a. m., June 20. Conferees eliminated the declaration of policy statement of the Senate long-range bill, its provisions for establishing national, state and county councils, and companion amendments to the Soil Conservation Act.

Senator Williams (Del.) on June 17 cited statistics showing that from 1932 to the present the Government spent $8,573,600,000 for the improvement of soil, soil conservation, AAA payments and related programs, and $2,080,300,000 to dispose of surplus agricultural products.

"Here we have a situation where the Government was spending $8,500,000,000 to increase production and an additional $2,000,000,000 to hold the prices of agricultural commodities up, I find that another Government agency spent $5,519,301,617 in subsidies to hold the prices of agricultural products down," Senator Williams declared.

A tabulation of subsidies paid during 1937-47, inserted in the *Congressional Record* by Senator Williams, shows $74,768,896 was paid to "packers" to permit increased grower returns and offset increases in fruit processing costs, and $86,369,626 was paid to "canners" to permit increased grower returns and offset increases in vegetable processing costs.

Seizure Bill Approved

The Miller bill, H. R. 4071, which would permit Government seizure of contaminated food and drugs that have come to rest following interstate shipment, was passed by both houses and sent to the President on June 18.

Although the Senate approved the bill with the Moore amendment, the House rejected the amendment. Conferees omitted the amendment, and the bill was approved as it originally had been passed by the House.

Commodity Credit Corporation

With the adoption of a conference report on S. 1322 on June 20, the Senate and House voted to establish the Commodity Credit Corporation under a Government charter on a permanent basis, and to continue its authority to carry on its present operations, including price support programs.

The measure establishes CCC as a Government corporation and orders the dissolution of its Delaware charter. Management of the Corporation will be vested in a Board of Directors, which will include the Secretary of Agriculture and four other members to be appointed by the President.

Tin Smelting

After the Senate had voted to continue operations at the Texas City, Tex., tin smelter through June 30, 1954, the House approved an extension only through June 30, 1950. Conferees compromised on June 30, 1951. The conference report was approved by both houses on June 19 and sent to the President. This authority was due to expire this June 30.

Water Pollution Control

Legislation providing for water pollution control activities by the U. S. Public Health Service was approved by Congress on June 20 and sent to the President. The bill, S. 418, was known as the Taft-Barkley measure. It states the policy of Congress to preserve and protect the primary responsibilities and rights of the states in controlling water pollution.

However, the Surgeon General of the USPHS, in cooperation with other Federal, interstate and state agencies and with industries that may be involved, is directed to prepare comprehensive programs for eliminating or reducing the pollution of interstate waters and tributaries. He likewise is directed to encourage interstate cooperation, the enactment of uniform state laws, and to collect and disseminate information with regard to pollution and its prevention and abatement.

Congressional consent to the negotiation of interstate compacts is granted by the bill, and the pollution of interstate waters which endangers the health or welfare of persons in states other than where the pollution originates is declared to be a public nuisance. Action to abate a declared nuisance cannot be taken, under the terms of the bill, until the Surgeon General has formally notified the person responsible for the pollution and recommendations for abatement have been made.

If corrective measures are not commenced by the offending party within a reasonable time, a second notification is required. The second notification, should it be disregarded, must be followed by a public hearing before a board of five appointees of the Federal

Security Administrator. This board also is directed in such cases to make recommendations. Should these recommendations not be complied with in a reasonable time, the FSA Administrator, with the consent of the water pollution agency of the appropriate state, may request the Attorney General of the United States to bring a suit to secure the abatement.

Other provisions of the bill authorize the Federal Works Administrator to make loans to states and other political agencies up to one-third the cost or $250,000, whichever is smaller, for the construction of treatment works; the construction and operation of a water pollution control research laboratory, and the establishment of a Water Pollution Control Advisory Board to review the policies and program of the Public Health Service and to make reports to the Surgeon General.

The final draft of the bill does not contain any prohibitions against new sources of water pollution, nor does it provide for loans to private enterprise for the construction of abatement facilities.

Foreign Aid Appropriations

The Senate and House on June 20 approved a conference report on H. R. 6801, appropriating $6,030,710,228 for global recovery programs, including $4 billions for the European Recovery Program, to be spent during the 12-month period ending April 2, 1949.

Farm Placement Service

(Concluded from page 243)

recruiting foreign workers, and Section 2 authorized the establishment of a revolving fund only for the payment of expenses for transportation, lodging and subsistence. Although the House Committee on Agriculture had recommended adoption of an amendment which would have permitted use of the revolving fund to pay for administrative costs of the foreign worker program, this amendment was not adopted because of the rush toward adjournment.

However, the appropriations committees recommended funds only under Section 2 of S. 2767, and a $1,000,000 appropriation for the establishment of a revolving fund was approved by Congress. Thus, USES has a $1,000,000 revolving fund but no appropriations with which to pay the costs of administering it.

USES hopes that out of discussions now in progress with the Bureau of the Budget and discussions which may be held with Congressional leaders, a way will be found to take advantage of the program.

Under the terms of the supplemental appropriations bill for the Federal Security Administration, which Congress passed on June 16 over the President's veto, the USES will be transferred from the Labor Department to FSA on July 1. Robert C. Goodwin, Director of USES, has been named head of the Bureau of Employment Security in that agency of which USES will be a part.

DEATHS

D. E. Winebrenner, Jr., Dies

D. E. Winebrenner, Jr., 75, president and treasurer of the D. E. Winebrenner Co., Hanover, Pa., died on June 14.

The company Mr. Winebrenner headed was founded by his father in 1874 and is Pennsylvania's oldest canning firm and one of the pioneer vegetable canners in the United States. The management of the company has remained in the family since it was founded 74 years ago.

Mr. Winebrenner was one of the charter members and first secretary-treasurer of the Pennsylvania Canners Association and in his capacity, gave generously of his time and experience to advance and expand the canning industry in Pennsylvania. He served as a Director of the National Canners Association in 1922.

He is survived by his wife and six children.

Sidney P. Craig Passes

Sidney P. Craig, 51, of Pendleton, Ind., who was well known to canners in Indiana, died at a hospital in Anderson, Ind., on June 16 following an abdominal operation.

Mr. Craig had operated the Fall Creek Canning Co. at Pendleton and later the Fowler Canning Co. at Fowler. He was interested in farming, and had served as a director of the Indiana Canners Association.

He is survived by his widow, Mrs. Kathryn Craig, Syd, Jr., who is connected with the Illinois Canning Co., and James.

PROCUREMENT

QMC Food Needs Under Study

The Quartermaster Corps is studying its schedule of food requirements for the armed services in the light of the draft, but does not expect to increase its purchases noticeably for at least several months.

The Senate Committee on Armed Services reported that the active military and naval forces will be enlarged from their present strength of 1,446,000 to 1,795,000 during the fiscal year 1949. The Committee did not estimate how much time would be required for putting the draft machinery into effect.

The QMC's estimated requirements so far have been based on the size of the services as authorized by their budgets. However, the services have not filled their authorized strengths. For that reason, it is said, consumption has not kept pace with purchases, and the increase in food to be purchased may not be proportionate now to the planned growth of the services.

Invitations to Bid

QMC Offices—Quartermaster Corps, 111 East 16th Street, New York, N. Y.; Chicago Quartermaster Purchasing Office, 1819 West Pershing Road, Chicago 9, Ill.; Western Branch, Chicago Quartermaster Purchasing Office, Oakland Army Base, Oakland 14, Calif.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is $10,000 or over.

The Army has invited sealed bids to furnish the following:

CANNED BEEF AND GRAVY—50,000 pounds in 34-oz. net wt. cans. Bids due at Chicago under serial No. QM-11-183-48-950 by June 28.

FRUIT COCKTAIL—296,620 dozen No. 2½ and 81,457 dozen No. 10 cans. Bids due at Oakland under serial No. QM-04-493-48-179 by June 28.

CANNED SWEET CHERRIES—63,174 dozen No. 2½ and 27,308 dozen No. 10 cans. Bids due at Oakland under serial No. QM-04-493-48-180 by June 29.

EVAPORATED MILK—29,080 cases of 14-oz. cans. Bids due at Chicago under serial No. QM-11-183-48-962 by June 29.

CANNED PEARS—303,564 dozen No. 2½ and 84,866 dozen No. 10 cans. Bids due at Oakland under serial No. QM-04-493-48-181 by June 30.

WORCESTERSHIRE SAUCE—13,889 dozen 12-oz. bottles. Bids due at Chicago under serial No. QM-11-183-48-944 by July 13.

SPOILAGE CONTROL FOR CANNED TOMATOES

By C. W. Bohrer and J. M. Reed, Washington Research Laboratories

(This paper was presented at the meeting of the Tidewater Canners Association of Virginia, Inc., Irvington, Va., on May 25.)

There are only two reasons why bacterial spoilage occurs in canned foods after they have been processed. They are:

1. Failure to destroy during the heat process all bacteria capable of subsequent growth in the product.

2. Contamination of the product after an adequate heat process.

The first is commonly referred to as under-processing and the second as leakage. Canned tomatoes offer no exceptions to these two generalizations.

Before considering, however, the main topic of spoilage control, let us look into the nature of the food product with which we are dealing and the behavior of the bacteria of spoilage significance which may be encountered as a result of under-processing.

As you know, tomatoes may be classed with the group of acid products, such as pears, pineapples, figs, etc., which, because of their acidity, prevent the growth of most of the heat resistant spore-forming spoilage organisms. The usual spoilage types with which we are concerned in non-acid products, such as peas and corn, are of no significance in tomatoes or tomato juice. The organisms usually found in tomatoes are non-spore forming bacteria of relatively low heat resistance which are called lacto bacilli. Processing to a center temperature of 185°F. for a water cool or 170°F. for an air cool has been commercially successful and is sufficient to destroy the usual non-sporing types.

Spoilage Organisms

Two types of spore-forming organisms capable of growing in and causing spoilage of tomatoes and tomato juice have been noted.

(a) One of these types produces acid and causes the "flat sour" type of spoilage which has been experienced occasionally by tomato juice packers. The spore-forming organism responsible for "flat sour" spoilage in tomato juice is called *Bacillus thermoacidurans*. This organism will grow in canned tomatoes, but we have never encountered an authentic case of flat sour spoilage caused by *B. thermoacidurans* in commercially packed tomatoes. In saying this, however, we are aware that there have been one or two reports to the contrary. E. J. Cameron and one of us gave suggestions for the control of this type of spoilage in tomato juice at the Canning Problems Conference during the 1948 N.C.A. Convention. The control procedures suggested for tomato juice are based on our belief that the organism is not normally present on the raw tomato in numbers sufficient to cause spoilage. The relatively complicated procedures involved in the canning of juice provide conditions favorable for the multiplication of the flat sour spoilage types. The relatively simple canning procedures for tomatoes, on the other hand, tend to minimize the possibility of such multiplication, and this may explain the freedom from this type of spoilage in tomatoes.

(b) The other type of spore-forming organism which we have occasionally encountered in spoiled cans of tomatoes, and more rarely in tomato juice, belongs to a group of bacteria called "butyric anaerobes." They produce acid and gas in tomatoes and tomato juice with subsequent swelling of the can. Usually, spoilage by this organism requires from three to four days to two weeks to become evident. Instances have been noted where spoilage has been delayed as long as 13 months. Some are of the opinion that the spoilage is due to the spores of this organism, but in our studies so far we have been unable to reproduce the spoilage when only spores have been used. When the vegetative cells are inoculated into cans of tomatoes, the typical spoilage occurs, but our findings indicate that if the center temperature of the can reaches 185°F., the vegetative cells are destroyed and no spoilage develops. If spores are responsible for spoilage, they are not the most resistant that the butyric organism is capable of producing. Therefore, it is our belief that the N.C.A. suggested processes are sufficient to control this type of spoilage.

The source of these spoilage organisms is, of course, the soil itself. Some believe that they come in on the raw tomatoes in sufficient numbers to create a spoilage hazard. This may be true, but again our experience with tomato juice and other products suggests that a build-up of the organism in the equipment itself is usually the cause of spoilage when accepted processes become inadequate.

Control Procedures

The following control procedures are suggested to prevent excessive contamination with spoilage types which might survive the process, regardless of their source:

During operations, the raw product should be washed thoroughly and the wash water replaced frequently. The use of reel washers with water spray or roller type belts passing under water sprays is recommended.

The pressure of the water sprays should be as high as the condition of the fruit will permit. Soak tank water and flume water should be changed as frequently as practicable.

The use of wooden equipment in contact with the tomatoes should be avoided. If wooden equipment contacts the tomatoes, it should be covered with metal. This is especially advisable for packing tables as one case has been reported where a wooden packing table was found to be the source of spoilage organisms. When the table was covered with metal, the spoilage stopped.

If tomato juice is added to the canned tomatoes, the juice pipe lines and any pumps should be thoroughly flushed with water prior to the start of each day's operations.

Physical cleanliness of all equipment should be insured by careful supervision of all clean-up procedures. Particular attention to prevent accumulation of tomato debris should be paid to the under surfaces of belts and conveyors and to the canvas flaps usually found at the discharge end of the scalders. The use of plain water under pressures of the order of 400 to 800 pounds has proven very effective in cleaning all types of canning plant equipment.

Previous Research Cited

In regard to the processes for canned tomatoes, the N.C.A. Laboratories over 20 years ago carried out extensive tests on the processing of tomatoes. The results of this work were reported at the Annual Convention in 1926 and appeared in N.C.A. Bulletin No. 15-L, entitled "Processing and Cooling of Tomatoes." In this circular, the following still processes were suggested where thermal exhaust was used:

Can Size	Processing Times at 212°F. Water Cooled (min.)	Air Cooled (min.)
No. 2	45	35
No. 3	55	45
No. 10	90	70

Experience to the present time has shown these processes to be fundamentally sound, as spoilage due to under-processing has been negligible under average commercial conditions where these cooks were used. It was realized when the original cooks were drawn up that there was a number of factors which would influence heat penetration in tomatoes and, therefore, the required process.

At the 1947 Canners Convention, H. L. Roberts and H. A. Benjamin, of the American Can Company, reported on some factors affecting heat penetration in tomatoes. Using thermocouples, they measured center can temperatures at periodic intervals during the processing of tomatoes. They studied the effects on heat penetration of drained weight or fill, initial temperature as related to type of exhaust used, firming agent, maturity, and processing medium. The most

significant thing apparent from their work is the extreme variation in heat penetration for cans packed under supposedly identical conditions. It was noted that the N.C.A. suggested processes which have been used successfully for years may result in some can center temperatures as low as 150°F.

Comparison of thermally exhausted tomatoes with tomatoes closed cold with steam flow exhaust showed that allowance in processing time is required for the cold closure procedure. As a result, we suggest that cans closed with steam flow exhaust be processed an additional 10 minutes for No. 2; 15 minutes for No. 2½ or No. 3; and 20 minutes for No. 10 cans.

Where thermal exhaust is used, the regular processes are still suggested. These processes, however, are the absolute minimum. If any delay occurs between closing of the cans and the actual retorting, it would be advisable to check center temperatures at the end of the process, since an increase in processing time might be necessary.

We now come to the second cause of spoilage which results not from underprocessing, but from can leakage after processing. This phase of the subject is more important from the mechanical than from the biological standpoint. There would be no spoilage due to leakage if it were possible—and we quote the comments of a canner who is also an expert on spoilage diagnosis "to manufacture and deliver 100 percent perfect cans and covers to canners' closing machines; to do a 100 percent perfect job of closing the cans in the canneries; to handle the closed cans so carefully from the closing machine to the shipping operation that the perfect seams would not be strained or cracked by so much as 1/250,000 inch."

Spoilage Through Leakage

The organisms which cause spoilage in the event of leakage are usually a mixture of bacterial types which gain entrance to the can and grow in the product. With non-acid products, the presence of non-sporing bacteria which could not have survived the process is most always definite evidence of leakage. This differentiation on the basis of bacterial types is not as clear-cut in acid products, such as tomatoes, because low-resistant acid-tolerant type organisms may have survived the process or may have entered the product subsequent to the process. Some guidance as to the cause of spoilage, however, may be had from observations as to whether spoilage occurred from one, or a few, or many bacterial types. In the latter instance, leakage is indicated.

Since the bacteriological findings may be limited in their significance with acid products, the mechanical phases assume increased importance. In investigations of spoilage in acid products, a knowledge of packing conditions, such as method of can cooling and can handling, processes, used, etc., as well as an interpretation by an expert of the condition of the seams, is essential.

The bacterial content of cooling water should be kept as low as possible. Many cooling tanks are maintained at a temperature favorable for rapid multiplication of the bacteria present and food material for their growth accumulates more or less rapidly, depending upon the rate of water intake and overflow. This means that it is possible to build up a heavy bacterial contamination in the cooling water, even though the original water has a low bacterial count. A number of workers, among the first of whom was G. C. Scott of the Minnesota Valley Canning Company, have reported on experiments which demonstrate that excessive loss due to leakage may be encountered with cans having good commercial seams when the cooling water has a high bacterial count. When such a situation is encountered, chlorination of the cooling water may be desirable. Chlorine residuals of 1 p.p.m. have reduced cooling water bacterial counts from about 100,000 per 20 drops to less than 50 per 20 drops and effected a substantial decrease in the incidence of spoilage due to leakage. It has also been noted that cans which have been allowed to dry prior to unscrambling and casing show less spoilage from leakage than do identical cans handled while still wet with contaminated cooling water.

Methods of chlorination ranging from manual addition of hypochlorite to completely automatic injection of chlorine gas have been used. One of the most satisfactory methods, involving only a moderate cash outlay, is the use of the proportioning pump to add hypochlorite to the incoming water. An installation of this type, including pump, storage tank for hypochlorite solution, and comparator block for determining chlorine residuals, has an initial cost of approximately $300. The cost of hypochlorite would probably be on the order of $1.00 per day at present prices.

It has been found that a chlorine residual of 2 p.p.m. maintained at the water intake is usually sufficient to maintain a residual of 1 p.p.m. at the water overflow. While residuals of 10 p.p.m. and higher in normal waters have not caused excessive rusting, some waters which are naturally corrosive have increased corrosive effects with only small amounts of added chlorine.

In summary, it is our opinion that there are no new spoilage agents for canned tomatoes and that spoilage can be reduced to a minimum by strict adherence to the following:

1. Thorough cleaning of raw product and equipment.
2. Adequate processing.
3. Proper seam construction.
4. Elimination of rough handling of cans.
5. Maintenance of low bacterial count in the cooling water.

MEETINGS

Canners League of California

The annual meeting of the Canners League of California has been scheduled March 9-10-11, 1949, at Santa Cruz, Calif., according to an announcement by M. A. Clevenger, executive vice president.

New York State Canners

The Association of New York State Canners, Inc., has scheduled its 63rd annual convention at the Hotel Statler, Buffalo, N. Y., December 9-10, according to an announcement by William H. Sherman, secretary.

PUBLICATIONS

Pamphlet on Trade-Marks

A pamphlet entitled "Small Business and Trade-Marks," issued by the Office of Small Business, Department of Commerce, outlines in simple, nontechnical language the essential requirements for a valid trade-mark and the basic provisions of the new Federal trade-mark law, officially known as the Lanham Act, which became effective July 5, 1947. Copies may be purchased for 10 cents each from Department of Commerce field offices or from the Government Printing Office.

Small Business Accounting

The growing need of small-business proprietors to understand more fully the accounting requirements of their businesses and how financial statements are made up and may be used to improve the quality of their management is stressed in a new pamphlet entitled "The Small Businessman and His Financial Statements," issued by the Office of Small Business, Department of Commerce. Copies are available for 15 cents each from any Commerce Department field offices or from the Government Printing Office.

STATISTICS

Canners' Fruit and Vegetable Stocks and Shipments

The Association's Division of Statistics has compiled tables comparing canners' stocks and shipments of canned green and wax beans, corn, peas, tomato juice, apricots, sweet cherries, sour cherries, peaches and pears. Complete reports on these canned foods have been mailed by the Association to all canners packing these items.

Figures used in the compilation of fruit stocks for the States of California, Washington, and Oregon were obtained from the Canners League of California and the Northwest Canners Association. The Canners League of California also supplied the figures on California stock of canned tomatoes and tomato juice.

The following tables present canners' stocks and shipments for the products shown:

Green and Wax Beans Stocks and Shipments

	1946–47 (*Cases—basis 24/2's*)	1947–48 (*Cases—basis 24/2's*)
Total stocks, June 1	1,866,000	631,000
Shipments during May	472,000	638,000
Shipments, July 1 to June 1	16,797,000	13,913,000

Canned Corn Stocks and Shipments

	1946–47 (*Cases—basis 24/2's*)	1947–48 (*Cases—basis 24/2's*)
Canner stocks, June 1	1,515,000	1,108,000
Shipments during May	1,062,000	1,076,000
Shipments, Aug. 1 to June 1	28,266,000	25,247,000

Canned Peas Stocks and Shipments

	1946–47 (*Cases—basis 24/2's*)	1947–48 (*Cases—basis 24/2's*)
Canner stocks, June 1	4,676,000	7,598,000
Shipments during May	966,000	1,734,000
Shipments, June 1 to June 1	36,280,000	30,197,000

Canned Tomato Juice Stocks and Shipments

	1946–47 (*Cases—basis 24/2's*)	1947–48 (*Cases—basis 24/2's*)
Stocks, June 1	6,364,000	5,721,000
Shipments during May	847,000	2,133,000
Shipments, July 1 to June 1	29,136,000	19,563,000

Canned Peach Stocks and Shipments

	Stocks May 1, 1948	Stocks June 1, 1948	Shipments during May 1948
	Actual cases		
Michigan	132,571	113,659	18,912
Southeast*	92,557	69,695	22,862
Wash.-Ore.	230,007	196,314	33,693
California:			
Cling	1,785,944	1,285,592	500,352
Free	327,273	249,074	78,199
Other States	25,796	13,483	12,313
Total U. S.	2,594,148	1,927,817	666,331

* Ga., S. C., N. C., Va., and W. Va.

Stocks and Shipments Red Pitted Cherries

States	Total *Cases*
Total United States	
June 1 stocks	1,719
Shipments for May	9,773
Shipments, July 1 to June 1	2,446,363

Canned Sweet Cherry Stocks and Shipments

	Stocks May 1, 1948	Stocks June 1, 1948	Shipments during May 1948
	Actual cases		
Wash.-Ore.	29,057	15,021	14,036
California	6,935	2,992	3,943
Other States	10,865	6,536	4,329
Total U. S.	46,857	24,549	22,308

Canned Apricot Stocks and Shipments

	Stocks May 1, 1948	Stocks June 1, 1948	Shipments during May 1948
	Actual cases		
Utah	33,981	32,696	1,285
Wash.-Ore.	43,619	36,214	7,405
California	796,649	645,752	150,897
Total U. S.	874,249	714,662	159,587

Canned Pear Stocks and Shipments

	Stocks May 1, 1948	Stocks June 1, 1948	Shipments during May 1948
	Actual cases		
Wash.-Ore.	784,853	597,486	187,367
California	186,023	134,641	51,382
Other States	87,096	69,284	17,812
Total U. S.	1,057,972	801,411	256,561

May Canned Meat Pack

The pack of canned meat processed in "official establishments," during May, 1948, as reported by the U. S. Department of Agriculture, is shown below:

Canned Meat and Meat Products Packed by Official Establishments, May, 1948*

Items	Slicing and institutional sizes (3 lbs. and over)	Consumer packages or shelf sizes (under 3 lbs.)	Total all sizes
	In Thousand Pounds		
Luncheon meat	7,089	4,789	11,878
Canned hams	5,543	322	5,865
Corned beef hash	252	2,275	2,527
Chili con carne	104	1,586	1,690
Vienna sausage	5	2,420	2,425
Other potted and deviled meat products	.....	2,291	2,291
Deviled ham	.....	546	546
Tamales	9	1,437	1,446
Sliced dried beef	10	341	351
Liver products	.....	562	562
Meat stew	26	790	816
Spaghetti meat products	140	1,466	1,606
Tongue(except pickled)	344	211	555
Vinegar pickled products	779	820	1,599
All other products 20% or more meat	651	3,266	3,917
All other products less than 20% meat (except soup)	15	7,267	7,282
Total all products	14,968	30,388	45,356

* Some establishments failed to report canning operations for May, and the late reports will be included in the June figures. NOTE: Columns do not add to totals shown in all cases since rounded figures are used.

USDA Meat Production Report

Meat production under Federal inspection for the week ended June 19 totaled 326 million pounds, according to USDA. This was 9 percent below the 358 million pounds last week but 4 percent above the 314 million pounds same week last year.

JUNE 1 DISTRIBUTOR STOCKS

Figure on 14 Canned Foods Down 10% from May 1 and from Total Year Ago

Wholesale distributor stocks, including stocks in warehouses of retail food chains, of 14 principal canned food commodities *(Table 1)* totaled 40 million cases on June 1, according to an announcement made today by the Bureau of the Census, Department of Commerce. June 1 stocks were down 10 percent from the 44 million cases on May 1, and the 44 millions on June 1, 1947. The June 1, 1943-45 average was 33 million cases.

Stocks of green and wax beans were off 34 percent from a year ago, and peas were down 25 percent. Corn stocks were about the same as a year ago, while tomato holdings were up 31 percent from June 1, 1947.

Wholesalers' June 1 stocks of canned fruits were considerably above the level of a year earlier. Peach stocks were up 29 percent; pears increased 55 percent; pineapple stocks more than doubled; and mixed fruits were almost triple what they were a year ago. Apricot stocks, on the other hand, were down 38 percent. For the group as a whole, stocks increased from 7 to 10 million cases.

Wholesalers' stocks of four (tomato, grapefruit, orange, and blended citrus juices) of the five juice items shown in this report were off 6 to 45 percent from June 1, 1947. On the other hand, pineapple juice stocks increased 57 percent.

Data presented in the tables following on wholesale stocks are based upon reports submitted to the Bureau of the Census by warehouses of retail food chains and by a sample of food wholesalers.

Table 1. Fourteen Canned Food Commodities

STOCKS OF WHOLESALE DISTRIBUTORS (INCLUDING WAREHOUSES OF RETAIL FOOD CHAINS)

Commodity	June 1, 1948[p]	May 1, 1948[r]	April 1, 1948	June 1, 1947	June 1, 1943–1945
	1,000 cases	*1,000 cases*	*1,000 cases*	*1,000 cases*	*1,000 cases*
FOUR VEGETABLES:	21,028	23,628	26,036	23,569	15,650
Beans, green and wax	2,600	2,944	3,161	3,920	3,797
Corn	6,233	7,194	7,951	6,213	4,908
Peas	7,268	7,848	8,620	9,678	3,077
Tomatoes	4,927	5,642	6,304	3,758	3,868
FIVE FRUITS:	9,706	10,692	11,790	7,396	3,643
Apricots	1,202	1,326	1,478	1,949	353
Mixed fruits[1]	1,898	2,133	2,339	677	548
Peaches	4,756	5,274	5,803	3,687	1,521
Pears	1,227	1,320	1,406	790	627
Pineapple	623	639	764	293	594
FIVE JUICES:	9,132	9,691	10,657	13,454	13,407
Tomato[2]	3,425	3,693	4,172	6,228	4,383
Grapefruit	2,097	2,181	2,264	3,313	5,335
Orange	2,276	2,374	2,568	2,412	3,231
Blended citrus	986	1,038	1,133	1,279	
Pineapple	348	405	520	222	458
Total	39,866	44,011	48,483	44,419	32,700

Table 2. Fourteen Canned Food Commodities

STOCKS OF WHOLESALE DISTRIBUTORS (INCLUDING WAREHOUSES OF RETAIL FOOD CHAINS)

Commodity	June 1, 1948[p]		May 1, 1948[r]	
	Smaller than No. 10	No. 10 and larger	Smaller than No. 10	No. 10 and larger
	1,000 cases	*1,000 cases*	*1,000 cases*	*1,000 cases*
FOUR VEGETABLES:	19,013	2,015	21,389	2,239
Beans, green and wax	2,181	419	2,435	509
Corn	5,934	299	6,827	367
Peas	6,774	494	7,354	494
Tomatoes	4,124	803	4,773	869
FIVE FRUITS:	8,122	1,584	8,869	1,823
Apricots	875	327	952	374
Mixed fruits[1]	1,805	93	1,992	141
Peaches	3,900	856	4,304	970
Pears	1,060	167	1,121	199
Pineapple	482	141	500	139
FIVE JUICES:	8,660	472	9,167	524
Tomato[2]	3,103	322	3,346	347
Grapefruit	2,041	56	2,114	67
Orange	2,226	50	2,310	64
Blended citrus	967	19	1,012	26
Pineapple	323	25	385	20
Total	35,795	4,071	39,425	4,586

Table 3. Nine Canned Food Commodities

COMBINED WHOLESALE AND PACKER STOCKS AND COMBINED SHIPMENTS

Commodity	Wholesale and packer combined stocks, June 1, 1948	Wholesale and packer combined stocks, June 1, 1947	Wholesale and packer combined stocks, May 1, 1948	Wholesale and packer combined stocks, May 1, 1947	Wholesale and packer combined shipments, May 1948	Wholesale and packer combined shipments, May 1947
	1,000 cases	*1,000 cases*	*1,000 cases*	*1,000 cases*	*1,000 cases*	*1,000 cases*
Corn	7,398	7,784	9,501	10,325	2,103	2,541
Tomatoes	7,442	4,410	9,105	5,611	1,663	1,201
Apricots	1,917	**	2,200	**	283	**
Mixed fruits[1]	2,308	**	2,782	**	474	**
Peaches	6,684	**	7,868	**	1,184	**
Pears	2,028	**	2,378	**	350	**
Pineapple	1,246	**	1,230	**	231	**
Pineapple juice	539	**	657	**	286	**
Tomato juice[3]	8,297	11,774	10,379	13,565	2,082	1,791
Total	37,859	23,968	46,100	29,501	8,656	5,533

[p] Preliminary. [r] Revised. ** Not available. [1] Includes fruit cocktail, fruits for salad, and mixed fruits (except citrus). [2] Includes vegetable juice combinations containing at least 70 percent tomato juice. *Source*—Pineapple juice and pineapple—Pineapple Growers Association of Hawaii (Hawaiian pack only); 1948 packer stocks of other fruits and vegetables—Canners League of California, Northwest Canners Association, and National Canners Association.

STANDARDS

Oyster Standard Hearing

The Food and Drug Administration published in the *Federal Register* of June 23, notice of hearing "to receive such evidence as may be adduced by Willapoint Oysters, Inc., as to its alleged new method of preparing oysters for canning and as to the relationship of such method to a reasonable standard of fill of container as contemplated by the Federal Food, Drug and Cosmetic Act, for canned oysters. Rebuttal evidence may be adduced by any interested party."

The hearing will be held in Room 5540, Social Security Building, Independence Avenue and Fourth Street, S. W., Washington, D. C., 10:00 a. m., EDT, July 7.

FOREIGN TRADE

Canada Removes Sales Tax

As a step in reducing the rising cost of living in Canada, the government there has removed an 8 percent sales tax on canned, packaged, processed or otherwise prepared foods, effective May 18. The tax had been collected at the manufacturer's level, or on imports.

Canada also removed taxes on amusements, and granted additional exemptions on personal income and inheritance taxes. These changes in the tax structure, which are expected to reduce government income by $53,500,000 in 1948, are subject to approval by Parliament, which is regarded as certain.

Importations of canned vegetables into Canada still are prohibited, but canned fruits and certain vegetable preparations are being admitted on a quota basis.

Export Control Information

Up-to-date information on export controls is contained in Comprehensive Export Schedule No. 25, just issued by the Commerce Department through its Office of International Trade. The new edition, which supersedes No. 24 of September 10, 1947, is available for 25 cents at the Government Printing Office or from Commerce Department field offices.

PUBLICITY

Payne Contributes Article

The special issue of the New York *Journal of Commerce* of June 18, devoted to the National Association of Retail Grocers of the United States, featured an article by Happer Payne, Director of the Association's Labeling Division, entitled, "Canned Foods Labeling Offers Sales Gain Possibility." The article stressed the extent of customer service and information offered by modern informative canned food labels.

N.C.A. Activities Featured in Trade Association Text Book

(Concluded from page 243)

are years of industrial research carried on or supported by the National Canners Association and member canners. First, research data were used to correct many mistaken beliefs about canned food products. When the public blamed canned food products for poisoning, it was NCA research that provided the facts to show that it was usually not the canned product at fault. Later, when the public questioned the effect the canning process had on vitamin retention, it was again mainly association-sponsored research data that indicated vitamins were not damaged by the cooking process. The dollar value of such services to the canning industry is not measurable.

"NCA's industrial research program has accomplished much more than to provide facts to protect canners from criticism. Association and industry research has also led to safer and better containers, a greater number of varieties of canned products, and a better product to put into the containers. The enamel-lined tin can, for example, was developed in association laboratories."

In another section devoted to the "Reporting of Research Findings," the text book states that methods for obtaining and disseminating technical and scientific data of other groups to Association members range from the effort of a part-time employee to that of an entire division.

"For example," it is reported, "the National Canners Association, which operates three laboratories and spends more than $250,000 a year on research, exclusive of grants to universities, has a division known as the Raw Products Research Bureau. The bureau collects technical data (useful to member canners) developed by the State agricultural colleges and the Department of Agriculture.

"Often an organization such as the Raw Products Research Bureau finds that it becomes more than a data collecting and disseminating agency. In this case, the bureau, because of its close work with the scientific personnel of the State agricultural colleges and the Department of Agriculture, has been able at times to suggest research projects to these agencies which have led to findings that have been of great value to the canning industry."

Acknowledging the value to the Government in wartime of the research facilities of trade associations the text book states that:

"In World War II, technical research and testing services were provided to Government agencies by many association laboratories. The technicians of the National Canners Association, for example, were called upon by the Army and Navy to carry out research on various food-canning problems. Some important projects studied in NCA laboratories were those on substitute containers, substitute solders, and tests to determine the effects of freezing on canned foods. NCA technicians also advised and helped the Army to prepare plans for a mobile field cannery laboratory for use in testing canned foods prepared for overseas shipment."

A limited number of copies of this text book are on hand at Association offices and will be supplied to members on request addressed to the Information Division, National Canners Association, 1739 H St., N. W., Washington 6, D. C.

Convention Room Requests

(Concluded from page 243)

hotel reservation request blanks, or, if they prefer, may request the Association to make direct hotel reservations for the brokers they designate by name and address, giving number and type of accommodations and dates of arrival and departure.

Secretary Campbell and Chairman Robert Friend, of the N.C.A. Convention Committee, spent several days this week in Atlantic City investigating the increased hotel facilities, and they confirm that ample room exists for housing N.C.A. canners, the brokers designated by member-canners, their buyers and suppliers. The 1949 Convention presents every aspect of a complete return to its former category of "Canners Convention," whose attendance will comprise only those elements directly connected with the canners' buying, selling and production problems.

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